

Steel finish



Icon finish

Modular electric deck oven 2 decks composition

serieS is the most advanced and customizable oven in the world, ideal for **perfect baking of pizza, bakery, pastry, and gastronomy.**

Customize serieS choosing dimensions, number, and type of baking chamber, **material** for baking surface (refractory deck or embossed steel deck), door opening, Steel or Icon finish, and so much more. serieS meets all production needs thanks to specific and integrable baking chambers: **Multi**bake, **Stone**bake, **Pastry**bake and **Steam**bake. Power consumption reduced by 35% and baking speed increased by 20% are the features that make serieS the evolution of baking; the professional oven for those who want to extend their business with a single tool



OPERATION

- Heated by highly performing armoured heating elements or spiral heating (stonebake)
- Temperature management using P.I.D. permit the automatic energy regulation to the quantity of the baked product Adaptive-Power® Technology
- Separated temperature management of ceiling and floor Dual-Temp® Technology
- Separated power management of ceiling and floor Dual-Power® Technology
- Automatic cleaning program for carbonization
- Maximum temperature reached 842°F
- Continuous temperatures monitoring in baking chamber by 2 thermocouples
- Vapour ducting using manual butterfly valve

CONSTRUCTION

- Structure made in folded stainless steel
- Side panels in painted sheet metal
- Channel hood
- Steam duct in stainless steel plate
- Stainless steel door, tempered glass element, door handle in stainless steel
- Aluminated steel top and side structure or refractory (stonebake)
- Refractory brick baking surface
- Double LED light
- Rock wool heat insulation

ACCESSORIES

- Leavening proofer on wheels height 23 1/2", 31 1/2"
- Stand with wheels height 15 3/4", 23 1/2", 31 1/2", 37 1/2", 41 1/2"
- Spacer element height 11 13/16"
- Bakingstone or buckle plate surface
- Additional tray holder guides for compartment and stand
- Max power optimizer (Fource® Technology)
- Door opening from bottom to top
- Lateral tool-holder for compartment
- Oversized hood, frontless hood
- Remote-Master® Technology for remote management and control

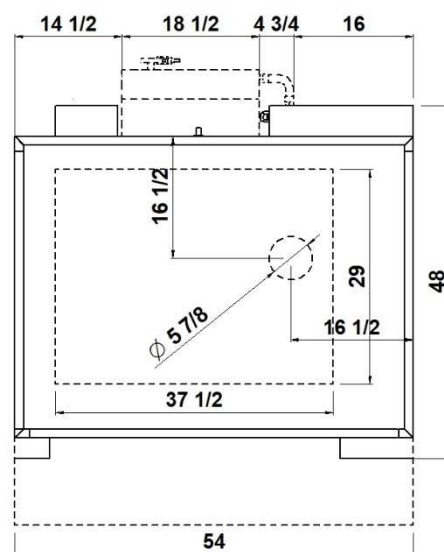
INTERNAL BAKING DIMENSIONS

Internal height	6 1/4" - 12"
Internal depth	29"
Internal width	37 1/2"
Baking surface	7,5ft ²

STANDARD EQUIPMENT

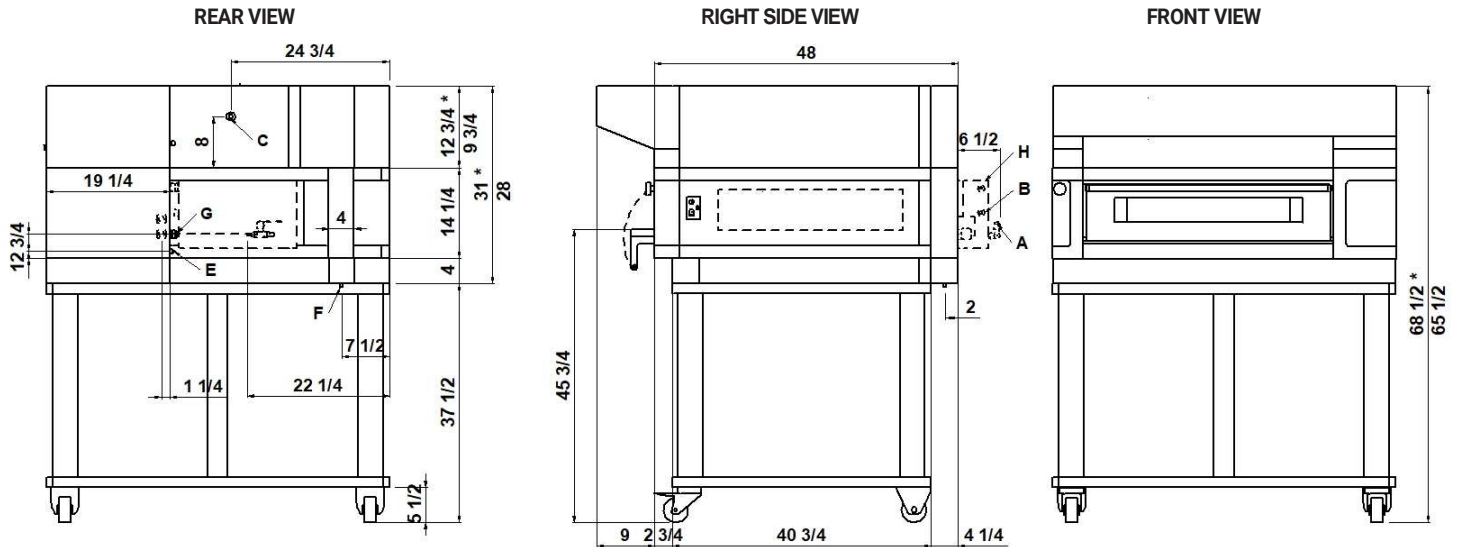
- Color multilanguage display TFT 5"
- 100 customized programs with baking steps
- Eco-Standby BY™ Technology for break
- Power-Booster™ Technology for workload peaks
- Half-Load™ Technology for partial load
- Front and rear power balance Delta-Power™ Technology
- Customized Hotkey with recurring control
- Self-diagnosis with error message display
- Independent double baking Timer and Multitimer
- Weekly Timer with the possibility to program two lightings and two power off every day
- Independent security device of maximum temperature
- USB input and WiFi module for sw update

TOP VIEW



1 baking chamber height 6 1/4"

(assembled with stand height 37 1/2")



NOTE: The dimensions indicated in the views are in inches. *Dimensions refer to the oversized hood.

A Ø 5/16" steamer water outlet	B 3/4" male steamer water inlet	C Ø 5/8" hood condensate exhaust	
E M6 equipotential screws	F Ø 1/2" condensate exhaust	G fairleads	H Steamer 1740W (see data sheet)

DIMENSIONS

External height	18" (460mm)
External depth	48" (1208mm)
External width	54" (1365mm)
Weight	516lb (234kg)

SHIPPING INFORMATION

Packed in wooden crate	
Height	34" (860mm)
Depth	65" (1643mm)
Width	62" (1575mm)
Weight	626lb (284kg)

FEEDING AND POWER

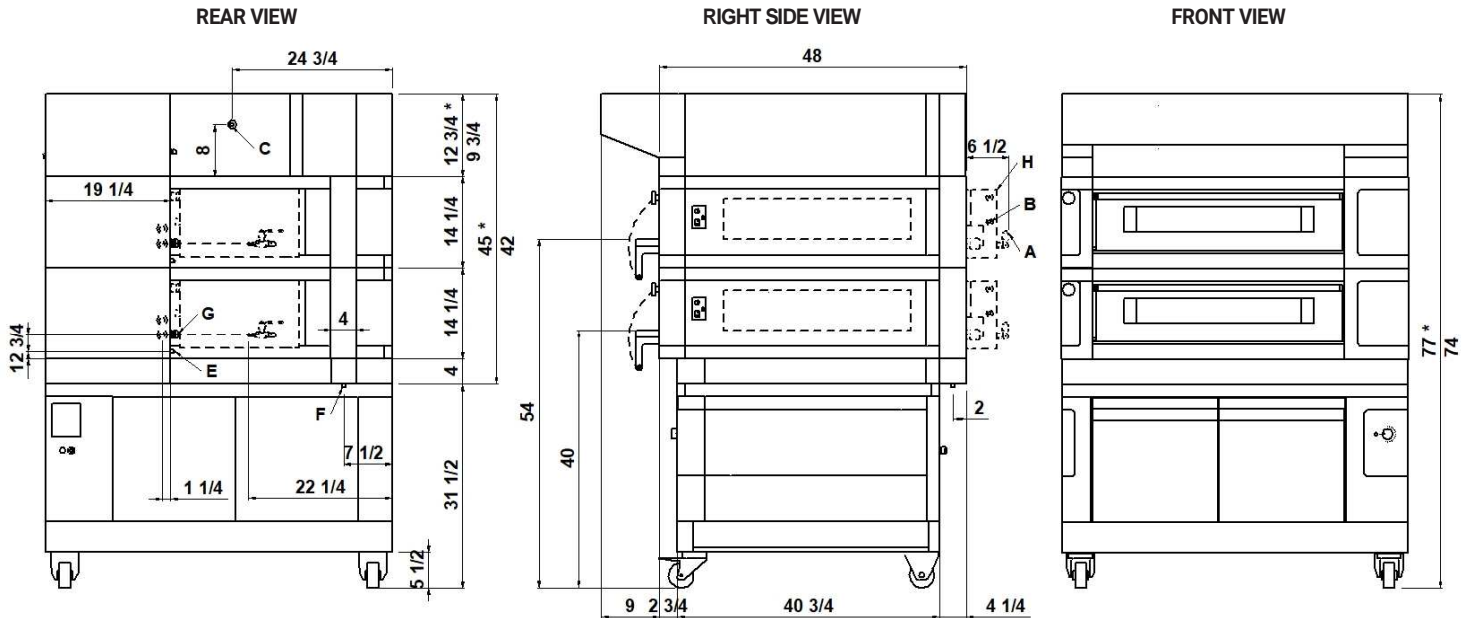
Standard feeding	
A.C. V208 3ph	
Feeding on request	
A.C. V208 1ph	
Frequency	60Hz
Max power	9kW/DECK
*Average power cons	2,7kWh
Ampère max	
25A/DECK (V208 3ph)	
43A/DECK (V208 1ph)	
Connecting cable for each chamber	
10AWG/DECK (V208 3ph)	
6AWG/DECK (V208 1ph)	
Power supply (optional proofer)	
A.C. V(208/240) 1ph 60Hz	
Max power	1,8kW
*Average power cons	0,9kWh
Conn. Cable 14AWG – Ampère	7,5A

TOTAL BAKING CAPACITY

Tray 26"x18" (600x400)mm	2	When combined with proofer or stand:
Pizza diameter 14"	4	Max height
Pizza diameter 18"	2	Max weight

* This value is subject to variation according to the way in which the equipment is used
NOTE: MORETTI FORNI S.P.A. reserves the right to modify the characteristics of the products illustrated in this publication without prior notice

2 baking chambers height 6 1/4"
(assembled with proofer height 31 1/2")



NOTE: The dimensions indicated in the views are in inches. *Dimensions refer to the oversized hood.

A Ø 5/16" steamer water outlet	B 3/4" male steamer water inlet	C Ø 5/8" Hood condensate exhaust	
E M6 equipotential screws	F Ø 1/2" condensate exhaust	G fairleads	H Steamer 1740W (see data sheet)

DIMENSIONS

External height	32 1/4" (820mm)
External depth	48" (1208mm)
External width	54" (1365mm)
Weight	845lb (383kg)

TOTAL BAKING CAPACITY

Tray 26"x18" (600x400)mm	4
Pizza diameter 14"	8
Pizza diameter 18"	4

SHIPPING INFORMATION

Packed in wooden crate	
Height	48" (1220mm)
Depth	65" (1643mm)
Width	62" (1575mm)
Weight	977lb (443kg)
When combined with proofer or stand:	
Max height	80" (2020mm)
Max weight	1204lb (546kg)

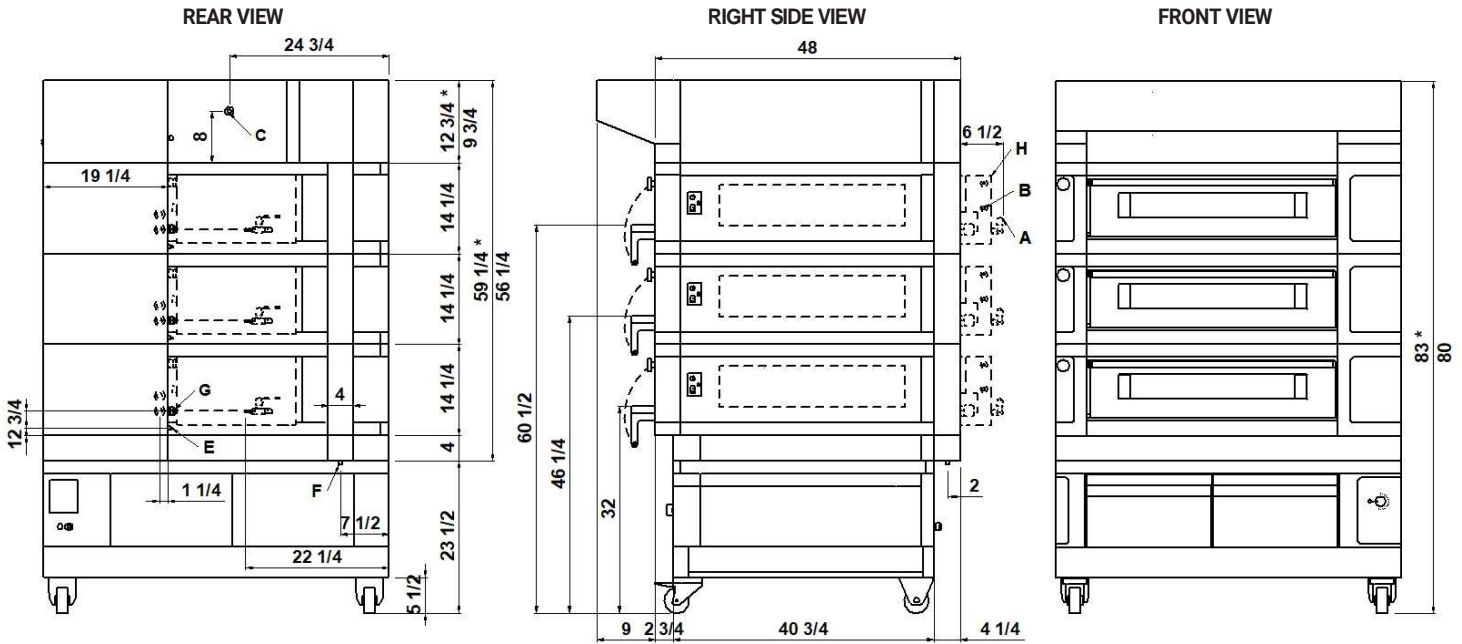
FEEDING AND POWER

Standard feeding	
A.C. V208 3ph	
Feeding on request	
A.C. V208 1ph	
Frequency	60Hz
Max power	9kW/DECK
*Average power cons	2,7kWh
Ampère max	
	25A/DECK (V208 3ph)
	43A/DECK (V208 1ph)
Connecting cable for each chamber	
	10AWG/DECK (V208 3ph)
	6AWG/DECK (V208 1ph)
Power supply (optional proofer)	
A.C. V(208/240) 1ph 60Hz	
Max power	1,8kW
*Average power cons	0,9kWh
Conn. Cable 14AWG – Ampère 7,5A	

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3 baking chambers height 6 1/4"
(assembled with proofer height 23 1/2")



NOTE: The dimensions indicated in the views are in inches. *Dimensions refer to the oversized hood.

A Ø 5/16" steamer water outlet	B 3/4" male steamer water inlet	C Ø 5/8" Hood condensate exhaust	
E M6 equipotential screws	F Ø 1/2" condensate exhaust	G fairleads	H Steamer 1740W (see data sheet)

DIMENSIONS

External height	46 1/2" (1180mm)
External depth	48" (1208mm)
External width	54" (1365mm)
Weight	1173lb (532kg)

SHIPPING INFORMATION

Packed in wooden crate	
Height	62" (1580mm)
Depth	65" (1643mm)
Width	62" (1575mm)
Weight	1327lb (602kg)

FEEDING AND POWER

Standard feeding	
A.C. V208 3ph	
Feeding on request	
A.C. V208 1ph	
Frequency	60Hz
Max power	9kW/DECK
*Average power cons	2,7kWh
Ampère max	
25A/DECK (V208 3ph)	
43A/DECK (V208 1ph)	
Connecting cable for each chamber	
10AWG/DECK (V208 3ph)	
6AWG/DECK (V208 1ph)	
Power supply (optional proofer)	
A.C. V(208/240) 1ph 60Hz	
Max power	1,8kW
*Average power cons	0,9kWh
Conn. Cable 14AWG – Ampère	7,5A

TOTAL BAKING CAPACITY

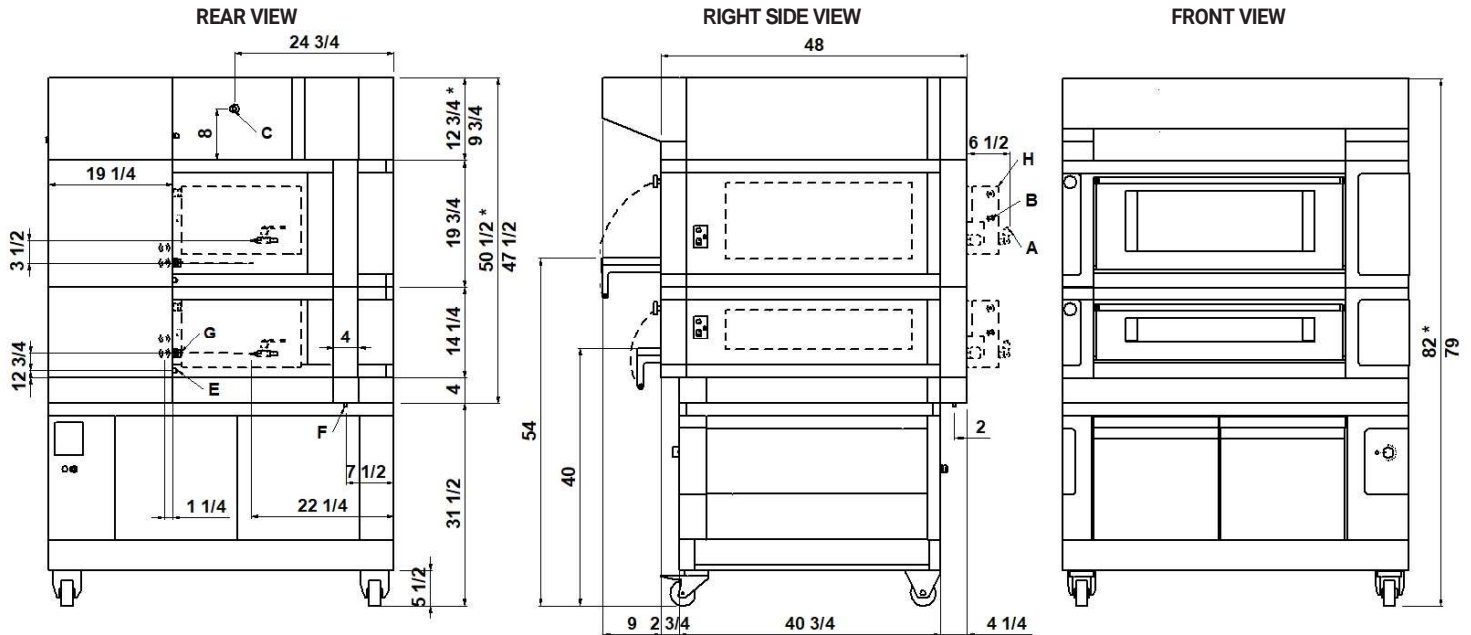
Tray 26"x18" (600x400)mm	6	When combined with proofer or stand:	
Pizza diameter 14"	12	Max height	86" (2180mm)
Pizza diameter 18"	6	Max weight	1535lb (696kg)

* This value is subject to variation according to the way in which the equipment is used

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2 baking chambers height 6 1/4" + 12"

(assembled with proofer height 31 1/2")



NOTE: The dimensions indicated in the views are in inches. *Dimensions refer to the oversized hood.

A Ø 5/16" steamer water outlet	B 3/4" male steamer water inlet	C Ø 5/8" Hood condensate exhaust	
E M6 equipotential screws	F Ø 1/2" condensate exhaust	G fairleads	H Steamer 1740W (see data sheet)

DIMENSIONS

External height	38" (960mm)
External depth	48" (1208mm)
External width	54" (1365mm)
Weight	882lb (400kg)

SHIPPING INFORMATION

Packed in wooden crate	
Height	53 1/2" (1360mm)
Depth	65" (1643mm)
Width	62" (1575mm)
Weight	1014lb (460kg)

FEEDING AND POWER

Standard feeding	
A.C. V208 3ph	
Feeding on request	
A.C. V208 1ph	
Frequency	60Hz
Max power	9kW/DECK
*Average power cons	2,7kW
Ampère max	
25A/DECK (V208 3ph)	
43A/DECK (V208 1ph)	
Connecting cable for each chamber	
10AWG/DECK (V208 3ph)	
6AWG/DECK (V208 1ph)	
Power supply (optional proofer)	
A.C. V(208/240) 1ph 60Hz	
Max power	1,8kW
*Average power cons	0,9kWh
Conn. Cable 14AWG – Ampère	7,5A

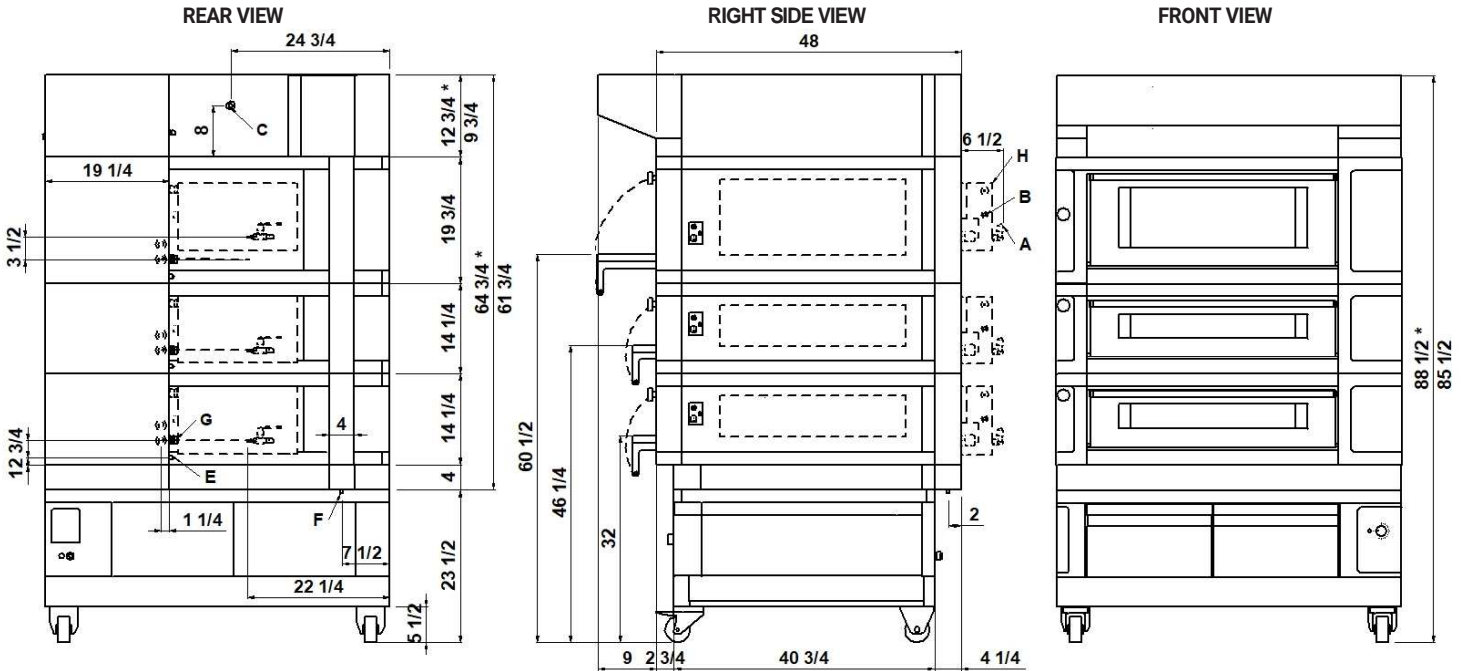
TOTAL BAKING CAPACITY

Tray 26"x18" (600x400)mm	4	When combined with proofer or stand:	
Pizza diameter 14"	8	Max height	85" (2160mm)
Pizza diameter 18"	4	Max weight	1301lb (590kg)

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3 baking chambers height 6 1/4" + 6 1/4" + 12"
(assembled with proofer height 23 1/2")



NOTE: The dimensions indicated in the views are in inches. *Dimensions refer to the oversized hood.

A Ø 5/16" steamer water outlet	B 3/4" male steamer water inlet	C Ø 5/8" Hood condensate exhaust	
E M6 equipotential screws	F Ø12 condensate exhaust	G fairleads	H Steamer 1740W (see data sheet)

DIMENSIONS

External height	52" (1320mm)
External depth	48" (1208mm)
External width	54" (1365mm)
Weight	1235lb (560kg)

SHIPPING INFORMATION

Packed in wooden crate	
Height	73 1/4" (1860mm)
Depth	65" (1643mm)
Width	62" (1575mm)
Weight	1389lb (630kg)

FEEDING AND POWER

Standard feeding	
A.C. V208 3ph	
Feeding on request	
A.C. V208 1ph	
Frequency	60Hz
Max power	9kW/DECK
*Average power cons	2,7kWh
Ampère max	
	25A/DECK (V208 3ph)
	43A/DECK (V208 1ph)
Connecting cable for each chamber	
	10AWG/DECK (V208 3ph)
	6AWG/DECK (V208 1ph)
Power supply (optional proofer)	
A.C. V(208/240) 1ph 60Hz	
Max power	1,8kW
*Average power cons	0,9kWh
Conn. Cable 14AWG – Ampère	7,5A

TOTAL BAKING CAPACITY

Tray 26"x18" (600x400)mm	6	When combined with proofer or stand:	
Pizza diameter 14"	12	Max height	86" (2180mm)
Pizza diameter 18"	6	Max weight	1599lb (725kg)

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S100
TECHNICAL DATA

SHIPPING INFORMATION H6 1/4"		S100E_1_16	S100E_2_16	S100E_3_16
Packed in wooden crate	Height	34" (860mm)	48" (1220mm)	62" (1580mm)
	Icon height	38" (960mm)	52" (1320mm)	66" (1680mm)
	Weight	626lb (284kg)	977lb (443kg)	1327lb (602kg)
When combined with proofer or Stand	Max. height	71" (1810mm)	80" (2020mm)	86" (2180mm)
	Max. icon height	75" (1910mm)	84" (2120mm)	90" (2280mm)
	Max. weight	853lb (387kg)	1204lb (546kg)	1535lb (696kg)
SHIPPING INFORMATION H12"		S100E_1_30	S100E_2_30	S100E_3_30
Packed in wooden crate	Height	39" (1000mm)	59" (1500mm)	79" (2000mm)
	Icon height	43" (1100mm)	63" (1600mm)	83" (2100mm)
	Weight	655lb (297kg)	1034lb (469kg)	1413lb (641kg)
When combined with proofer or Stand	Max. height	77" (1950mm)	95" (2400mm)	102" (2600mm)
	Max. icon height	81" (2050mm)	100" (2500mm)	106" (2700mm)
	Max. weight	882lb (400kg)	1261lb (572kg)	1620lb (735kg)
SHIPPING INFORMATION STONEBAKE		S100R_1_16	S100R_2_16	S100R_3_16
Packed in wooden crate	Height	34" (860mm)	48" (1220mm)	62" (1580mm)
	Icon height	38" (960mm)	52" (1320mm)	66" (1680mm)
	Weight	719lb (326kg)	1162lb (527kg)	1605lb (728kg)
When combined with proofer or Stand	Max. height	71" (1810mm)	80" (2020mm)	86" (2180mm)
	Max. icon height	75" (1910mm)	84" (2120mm)	90" (2280mm)
	Max. weight	924lb (419kg)	1389lb (630kg)	1812lb (822kg)

FEEDING AND POWER (EACH DECK NEEDS TO BE CONNECTED INDEPENDENTLY AND THE LOAD SHOWN BELOW ARE PER DECK)	A.C. V208 3ph 60Hz	Multibake Stonebake	Max power	kW	9
			*Medium cons/hour	kWh	2,7
	Ampère Max		A/DECK	25	
	Connecting cable		AWG/DECK	10	
	Max power		kW	9	
	*Medium cons/hour		kWh	2,7	
	Ampère Max	A	43		
	Connecting cable	AWG/DECK	6		
	Max power	kW	8,2		
	*Medium cons/hour	kWh	2,5		
	Ampère Max	A/DECK	23		
	Connecting cable	AWG/DECK	10		
	Max power	kW	8,2		
	*Medium cons/hour	kWh	2,5		
	Ampère Max	A/DECK	40		
	Connecting cable	AWG/DECK	6		
	Max power	kW	6,6		
	*Medium cons/hour	kWh	2,0		
	Ampère Max	A/DECK	18		
	Connecting cable	AWG/DECK	12		
	Max power	kW	6,6		
	*Medium cons/hour	kWh	2,0		
	Ampère Max	A	32		
	Connecting cable	AWG/DECK	10		
Max power	kW	1,8			
*Medium cons/hour	kWh	0,9			
Ampère Max	A/DECK	7,5			
Connecting cable	AWG/DECK	14			

MAX TEMPERATURE	Multibake/Stonebake	°F/°C	842°F	450°C
	Steambake		662°F	350°C
	Pastrybake		518°F	270°C

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